

Groppello

Groppello is one among the most ancient blackberry vine variety in Breganze. In 1754 Aureliano Acanti mention it in his work "Roccolo Ditirambo" describing its quality, talking about its spread on Breganze hill in the XVIII century.

Groppello has a very solid bunch, very similar to a knot, "Gropo" in local dialect; probably its name Groppello comes from this word.

Vitacchio family has been cultivating Groppello for a long time and they believe in the potentiality of this native variety, able to give a great red wine rich in character and elegance.

According to local tradition, Groppello is paired to "Torresani allo spiedo", an inviting plate made with pigeons, traditionally raised in the defensive towers of Breganze area.

Technical sheet

Denomination:	Igt Veneto
Vineyard location:	Costa di Breganze place
Soil type and exposure:	Volcanic hills, 200 m above sea level, south exposure
Grape variety:	100% Breganze Groppello
Cultivation system:	Overtured guyot "alla cappuccino" (by this system shoots are tied up as a small arch)
Harvest time:	Manual harvest, middle-end of September
Vinification:	Red vinification, de-stemming and maceration with pump-over and punch down of the cap lasting 5 days
Ageing:	At the end of the fermentation period, wine is decanted and it refines with its noble lees for 6 months
Alcohol by volume:	12,5 % Vol
Acidity:	6,8 g/l
Colour:	Brilliant ruby red with violet reflections
Tasting notes, nose:	Fragrance remembering small fruits like raspberry and strawberry enriched by spice shades
Tasting notes, palate:	Full bodied followed by fine tannins on the final, very typical of this variety
Food pairings:	It is recommended with traditional plates such as "Torresani allo spiedo" (spit pigeons) or aged cheese.
Serving temperature:	16-18 °C